

# 2011 State Farmers Market Strawberry Dessert Contest

## 1st Place Winner

## **“Strawberry-Lemonade Cheesecake Bars”**

**By: Liza Zaytoun - Raleigh, NC**

### **Ingredients**

#### **For Lemon Bar:**

2 cups of all purpose flour  
1 cup powdered sugar  
Pinch salt  
2 sticks butter  
4 eggs  
2 cups granulated sugar  
6 T. all purpose flour  
6 T fresh lemon juice

#### **For No-Bake Strawberry Cheesecake:**

2 8oz pkgs of cream cheese  
1 pint heavy cream  
3 ½ cups local strawberries, (3 cups mashed & ½ cup sliced)  
1 pkg gelatin  
1 ½ cups granulated sugar, divided  
Sprinkle of cinnamon  
¼ t. vanilla  
½ cup homemade or local strawberry jam

*Method: Makes 16 Squares*

Preheat oven to 350 degrees. Lightly grease a 9 x 13 x 2 inch pan. Combine flour, sugar, and salt in a large bowl. Cut in butter to make a crumbly mixture, use hands to knead into dough and press into bottom of pan evenly. Bake for 20 minutes. Meanwhile, mix the eggs, sugar, flour, and lemon juice and zest with a whisk. Pour over baked crust and bake for 25 more minutes. Allow to cool. Now mash 3 cups of strawberries and cook on Medium High heat. Add 1 cup sugar and cook stirring for a few minutes until comes to a boil. Add package of gelatin and stir to dissolve a few more minutes. Transfer to blender and puree till smooth. Allow to cool to room temperature. Pour the cheesecake into a medium bowl, beat cream cheese till soft. Slowly add heavy cream, continue to beat. Add strawberry puree slowly and ½ cup sugar until mixed well. Pour over top of lemon bars in pan and allow to chill overnight or 4 hours ahead. Cut bars into squares, toss sliced strawberries with strawberry jam and arrange on top of squares. Yum!

## 2nd Place Winner

## **“Strawberry Crème Shortcake Cake”**

**By: Pat Estes -- Knightdale, NC**

### **Ingredients:**

Butter for greasing pans (I am using Pam Baking)  
Flour for flouring pans (Don't need if you use Pam, but I do use wax paper in bottom of cake pan.)  
1 (18.25 ounce) box strawberry cake mix  
1 (11.5 ounce) can strawberry nectar (mostly found on the Hispanic specialty aisle at the grocery store)  
3 eggs  
¼ cup vegetable oil (I use Canola)  
2 quarts fresh strawberries, cleaned and dry  
Strawberry Jam  
2 containers strawberry frosting – Strawberry Mist

### **Filling:**

4 oz. cream cheese  
1 cup confectioner's sugar  
1 tsp. vanilla  
6 oz. cool whip

***(2nd place recipe continued on back)***

**(cont' 2<sup>nd</sup> place recipe)**

**Preheat oven to 350 degrees F.**

Grease and flour 2 (8 or 9 inch) round cake pans. Combine cake mix, nectar, eggs & oil in large bowl. Beat for 2 minutes or until well blended. Divide batter between prepared pans. Bake for 33 minutes, or until a toothpick inserted comes out clean. Cool cake pans on cooking racks for 20 minutes. Invert cakes onto cooling rack & cool completely.

Blend cream cheese, confectioner's sugar, vanilla and cool whip for filling.

Thinly slice enough strawberries to yield 2 ¼ cups. Using a serrated knife, cut each cake horizontally in half, forming 4 layers in total. Place 1 cake layer, cut side down, on a serving platter. Spread cream cheese filling over layer, spread jam over filling. Arrange sliced strawberries in a single layer atop jam. Top with second cake layer, cut side down. Repeat layering with filling, jam and sliced strawberries. Top with third cake layer, cut side down. Repeat layering with filling, jam and sliced strawberries. Top with remaining cake layer, cut side down. Spread with strawberry frosting evenly over top and sides of cake to coat completely. Arrange 3 to 4 whole strawberries in center on top. Refrigerate at least 1 hour before serving. Keep refrigerated.

### **3<sup>rd</sup> Place Winner      “Nutty Strawberry Roll”**

***By: Jessica Phillips -- Raleigh, NC***

#### **Ingredients**

6 egg whites  
¼ cup sugar  
½ tsp vanilla  
½ tsp cornstarch  
½ tsp white vinegar  
¼ cup sweetened shredded coconut  
¼ cup chopped pecans  
¼ cup Nutella  
2 cups chopped strawberries  
½ cup heavy cream  
1 tsp sugar

Preheat oven to 325 degrees.

#### **Directions:**

Butter a baking sheet and line it with buttered parchment paper.

Mix the vinegar, cornstarch and vanilla in a small bowl and set aside.

In a stand mixer, whisk the egg whites until soft peaks form and gradually add the ¼ cup of sugar. Continue beating to stiff peaks. Slowly whisk the vinegar mixture into the meringue.

Spread the meringue evenly onto the baking sheet. Sprinkle the coconut and pecans over the meringue. Bake 10 to 12 minutes. Cool completely.

In a separate bowl, whisk the heavy cream and 1 tsp sugar to stiff peaks.

Use a knife to release the edges and remove the meringue from the baking sheet. Turn the meringue over onto a parchment lined surface, nut side down. Spread the nutella over the meringue and then spread the whipped cream over the nutella layer.

Sprinkle with chopped strawberries, leaving a little room at one of the short ends to help seal the roll. Starting with the short end with more fruit, roll the meringue into a log, keeping the roll as tight as possible. Cut into slices with serrated knife.